



MENU SUGGESTIONS
FOR JANUARY/FEBRUARY/MARCH
& APRIL 2015

Wessinger

Hotel, Restaurant and Pastry Shop

Since over 105 years

Alicestrasse 2
63263 Neu-Isenburg

Contact: Mr Alexander Wessinger

Phone 06102-80 80
Fax 06102-80 82 80
Email info@wessinger.com
Homepage www.wessinger.com





Dear guests,
We are a family running hotel with restaurant, pastry shop and patisserie. We offer a personal atmosphere tailored to your events and requirements. Our aim is to meet your expectations and to make your event memorable.

Menu

Our chefs are providing for your dining pleasure with fresh and quality ingredients, our pastry creates sweet delights of homemade cakes, petit fours and chocolate.

Our menu suggestions are intended to serve as guidelines. For your personal menu we will arrange an appointment to create the desired menu according to your own wishes and ideas.

Detailed consultation

To ensure that everything goes according to your needs, we suggest you to talk over your menu with us 14 days before the date of the event, in order to choose the wine selection, table form and decoration. We will assist you and answer all your questions with great experience.

We are looking forward to attending to your event with our friendly and helpful staff.





WINTER MENU

10 PEOPLE AND UP

(please choose a main course)

Pancake soup

€ 7.50

Corn-fed chicken breast on creamy savoy cabbage

with potato fritters

€ 16.00

alternatively

Beef roulade

with red cabbage and potato dumplings

€ 18.00

Homemade apple strudel

with vanilla sauce

€ 7.00

Total menu price € 30.00/€ 32.00





WESSINGER MENU

10 PEOPLE AND UP

Salad of Land & Sea
(Various delicacies from land and sea)
€ 17,00

Thickened porcini mushroom soup
with basil dumplings
€ 7,00

Roasted turbot fillet on saffron risotto
with antipasti vegetables
€ 18,00

Beef roasted in one piece
with spinach and potato gratin
€ 27,00

"The Surprise"
ice cream cake served burning
€ 9,00

4 course menu price without turbot € 60,00
5 course menu price € 78,00





GOURMET MENÜ

10 PEOPLE AND UP

Duet of goose liver and quail breast

field salad with florets and figs

€ 21.00

Thickened vanilla cream soup with scallop

€ 9.00

Roasted wings of skate

on warm artichoke salad with pine vinaigrette

€ 16.00 (intermediate course)

Elderberry Sorbet

€ 4.50

Deer medallion with pears and mint crust

Valrhona sauce with salsify and cinnamon noodles

€ 24.50

Cannelés aux vieux rhum

with warm sour cherries

€ 7.50

Menu price € 82.50





FISH MENU

10 PEOPLE AND UP

Shell fish salad
with oranges, macadamia nuts and raisins
€ 11.50

Bouillabaisse with rouillesauce
€ 10.00

Loup de Mer on wok vegetables
€ 16.50 (intermediate course)

Roasted monkfish wrapped in bacon
on champagne cabbage and baked diced potatoes
€ 26.00

Warm chocolate pudding
with marinated figs
€ 7.50

Menu price € 71.50





VEGETARIAN MENU

10 PEOPLE AND UP

Chickpea salad

with tomato, cucumber, onions, peppers and fried halloumi cheese
€ 9.50

Potato and leek soup

with fresh marjoram and croutons
€ 7.50

Celery escalope

with creamed savoy cabbage and butter potatoes
€ 14.50

Small selection of French raw milk cheese

€ 9.50

Pot foam with mandarin compote

€ 7.50

Menu price € 48.50

Menu price without cheese € 39.00

AMUSE BOUCHE MENÜ

4 PEOPLE AND UP

A culinary journey
through our menu in 10 courses

Menu Price € 75.00





FESTIVE MENU

10 PEOPLE AND UP

Baked king prawns
on papaya green asparagus salad
€ 14.00

Rutabaga soup
with smoked eel
€ 8.50

Pike-perch fried on the skin
with creamed lentils
€ 16.50 (intermediate course)

Baked beef fillet
on spinach and potato gratin
€ 27.50

Chocolate cheese dumplings
with mango compote
€ 7.50

Menu price € 74.00
Menu price without fish € 57.50





FIT MENU

1 0 P E O P L E A N D U P

(without filling side dishes, lactose-and gluten-free)

Beef carpaccio in truffle vinaigrette
with rocket salad
€ 14.50

Minestrone with mixed vegetables
€ 7.00

Poached cod fillet
with Pommery mustard sauce and cabbage
€ 19.50

alternatively

Cutlet of Pata Negra pig
with chili garlic sauce Pepper ragout and braised leeks
€ 23.00

Blood orange terrine
with pistachio pesto and coconut sorbet
€ 8.50

Menu price with fish € 49.50

Menu price with meat € 53.00

Menu price without soup € 42.50/€ 46.00





„FRANKFURT“ - MENU

15 PEOPLE AND UP

Hand molded cheese tartar with onion and vinegar granish
and savory grey bread crostini
€ 7,50

Herb foam soup
with Frankfurt sausages
€ 6,00

Breast of fattened ox
with broth potatoes, Frankfurt green sauce or horseradish
€ 15,00

Apple rings
baked in Äpfel dough and vanilla sauce
€ 6,00

3 course meal price with soup	€ 27,00
3 course meal price with appetizer	€ 28,50
4 course menu price	€ 34,50





ITALIAN MENU

8 PEOPLE AND UP

Mixed italian salad
dark aceto balsamico dressing
€ 3,50

Tomato and mozzarella soup
€ 6,00

Saltimbocca of turkey breast
pappardelle with zucchini
€ 13,50

Panna Cotta from jar
with a sauce of citrus fruits
€ 2,50

3 course meal price with soup	€ 22,00
3 course meal price with appetizer	€ 19,50
4 course menu price	€ 25,50





MIDNIGHT SNACK

so that your guests are well catered for at a late hour

Pair of Frankfurt sausages

with mustard, fresh grated horseradish and brown bread

€ 6,00 (10 people and up)

Selection of French raw milk cheese

with fig mustard, grapes and different kinds of bread

€ 8,50

Hungarian goulash with baguette

€ 6,90 (15 people and up)

Potato-beef stew with multigrain ciabatta

€ 6,90 (15 people and up)





C H A N G E O F G U E S T ' S N U M B E R

The following deadlines must be observed in case of changes

Menu: 24 hours prior to the start of the event

Buffet 48 hours before the start of the event

Catering: 7 days before the agreed commencement of the event

Regarding a subsequent reduction we have to charge it.

C A N C E L L A T I O N O F T H E E V E N T I N O U R H O U S E

Cancellation must be made no later than 10 days before the event. For late cancellations, 75% of the contract value shall be paid by the customer as damage.

N I G H T W O R K S U P P L E M E N T S

For our employees, we pay for banquets and receptions usually a night surcharge to ensure qualified care and service. This night work hours (including subsequent cleaning and cleanup) we calculate from 01:00 o'clock (price on request) per hour

P A Y M E N T

Payment will proceed after the event or by special arrangement. Please note that we do not accept credit cards for pre-ordered menus or buffets.

